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KAYBERRIES

"The cultivated berry with the wild
blackberry flavor."



Oh Boy!

The **KAYBERRY** is derived from the native trailing blackberry crossed with the loganberry. It comes nearer than any other commercial berry to retaining the original flavor of the wild berry. The berries look very much like little wild blackberries in shape and color, but are **huge**—often growing two and a quarter inches long. Kayberries retain the small seeds and soft juicy core; and like the little wild blackberry, freeze well, holding both the shape and flavor.

KAYBERRIES are ideal for pies since they hold the juice in the berry and do not become too tart in cooking. They make delicious jam and jelly, and “set” without any added pectin.

KAYBERRIES produce abundantly and for a **long season**, making them highly desirable either for commercial raising or for home use. Berries ripen the first part of July and continue for three months, or until cold weather prevents their ripening.

Another advantage the Kayberry has, particularly for commercial raising, is the fact that they are firm and stand up well in shipping and in the fresh fruit market.

These berries originated in the Chehalis valley and were named by us. Since we have no patent, full rights go with each sale. Plants propagate from their tips and are available from March to June.

Prices are: \$1.00 each, \$10 per dozen; \$70 per hundred, postpaid upon receipt of money order or check.

Grown by

R. W. KENNICOTT, Phone 236-J-2

Rt. 2 Box C-18, Chehalis, Wash.

PLANTING AND CARE

Set the plant with growing point of shoot up, taking pains not to break or damage the shoot since this retards the plant's development. If growth has not started, cover the point with about an inch of soil.

Plants are set out 8 to 10 feet apart in rows 6 to 8 feet wide depending on type of cultivator. Because plants spread out and require considerable moisture, crowding is to be avoided; unless, as in a small garden, plants can be assured of ample moisture and fertility.

KAYBERRY plants grow very much like other trailing berries, particularly the Logan. They produce the second summer and come into full production the third. If blossoms appear on canes the first summer, they should be picked off as the plant needs all its strength for cane and root development. Be careful in cultivating and in handling the new canes, not to break the tip as this stimulates the sprouting of suckers along the cane.

Canes may be trained on wire trellises or may be wound up and over a six foot stake. The trellis method results in more production per plant; but the stake method is easier and less expensive to establish and allows for cross cultivation.

For general cultural practices, use the same methods that are most successful in your vicinity in the raising of Logan and Boysen berries. Contact your county Agriculture Extension Agent for detailed information.

Kennicott Ranch is one mile from highway 99 at end of Kennicott Road, which leaves highway at Wilson's Park (three miles south of Chehalis city center).

Opinions of Those Who Have Tried Them:

Ralph R. Knapp, Jr., Manager of Mrs. Wickman's Home-Made Pies, Seattle, says:

"**Kayberries** are delicious, different, delightful. Our customers are pleased with their wild blackberry flavor and are demanding more and more . . . **Kayberries** are unique in the berry field and their future is assured."



Howard L. Brines, Manager of Earl Brines & Sons, Wholesale Fruit & Produce Co., Chehalis, says:

"**Kayberries** have the best keeping qualities of any commercial berry plus remarkable flavor, as good or better than the wild blackberry . . . Consumer demand is increasing all the time."



Donald G. Forsyth, Manager, Manufacturing Sections of Frederick & Nelson, Seattle, says:

" . . . regarding the result of our experiments with this berry . . . the **Kayberry** was a very outstanding and delicious berry. The flavor, we thought, was superior to any of the common berries such as loganberries, raspberries, etc. We tried the berry in pies, cobbler and sherbet and each of these items was very delicious."